

Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, Md 20852

5158 '99 SEP 22 P1:41

To Whom it May Concern,

The Food and Drug Administration has published a proposed rule for the labeling and refrigeration of eggs in an attempt to reduce the hazards they pose as a food source. By doing so, the FDA is yet again avoiding the simplest solution: prevention. Salmonella enteritidis, the primary egg pathogen, is transmitted directly from a hen to her eggs. We can stop the spread of Salmonella to humans by preventing that transmission. This can be done by improving the treatment of laying hens. A primary cause of Salmonella contamination is forced molting, the practice of upping egg production by depriving hens of food for up to two weeks, and sometimes withholding water for days to shock their systems into higher production. The FDA was petitioned last year to ban forced molting, but it has refused to do so.

Warning labels and refrigeration rules are not enough. The problem must be addressed at its root with production-level safeguards, including a prohibition on forced molting. (I am responding to docket numbers: 98N-1230, 96P-0418, and 97P-0197)

Sincerely,
Ronda Styles
821 E. Wayne Apt. 22
Salina, KS 67401

97P-0197

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RONDA STYLES
821 E Wayne Apt 22, Salina, KS 67401



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HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION
CROSS REFERENCE SHEET

Docket Number/Item Code: 98N-1230/C677

See Docket Number/Item Code: 97P-0197/C678
96P-0418/C677